

Soft & Chewy Oatmeal Cookie Base



Ingredients

- 125g (1 cup) - All-Purpose Flour
- 1/2 tsp. - Ground Cinnamon
- 1/4 tsp. - Sea Salt
- 1/2 tsp. - Baking Soda
- 115g (0.5 cup) - Butter Flavor Shortening (or 8 Tbsp. (1 stick) Butter or Margarine)
- 100g (0.5 cup) - Brown Sugar
- 50g (0.25 cup) - Granulated Sugar
- 1 - Large Egg
- 1 tsp. - Vanilla Extract
- 150g (1.5 cup) - Old-Fashioned Rolled Oats
- 150g (1 cup) - Featured Ingredient (raisins, chocolate chips, peanut butter chips, dried cranberries, etc.)

Instructions

1. In a large mixing bowl, combine flour, cinnamon, baking soda, and salt until well mixed. Set aside.
2. In another bowl, or the bowl of your stand mixer, cream together shortening, brown sugar and granulated sugar for 1-2 minutes until combined. Add egg and vanilla extract and mix until well combined.
3. Slowly mix in flour mixture until combined, then mix in oats and featured ingredient. Scrape down bowl as needed.
4. Cover cookie dough in plastic and chill for 30 minutes.
5. Preheat oven to 350°F (177°C) and line baking sheet with silicone baking mat, parchment paper or a light coating of non-stick spray.
6. Once dough has chilled, scoop 2tbsp of dough and form into a ball. Place dough balls on cookie sheet, with 2" between for expansion. Lightly flatten balls with the back of your fingers.
7. Place cookie sheet in oven for 10-12 minutes, or until desired doneness. Let cookies cool for 5 minutes on cookie sheet, then transfer to cooling rack.

